

AGA Mark 2 -4 burner removal for service, reinstallation, and the re-lighting procedure for your AGA Cooker

“Removal of the burner should be done by a qualified gas fitter.”

This section details how to remove your burner, for service. We assume that you have already turned the gas off and allowed your cooker to cool down over night.

The first thing needed to be done is the removal of the control thermostat sensing line that goes from the burner compartment through the chase on the upper left side of the burner box to the roof of the roasting oven.



This thermo-sensor connected to the gas valve must be removed before the burner can be removed from the burner compartment. There are three screws holding the plate to the roasting oven roof that must be removed to access the sensor bulb location.



Once the plate is lowered you will find the end of the sensing bulb attached to this plate.

It must be removed from the plate so that it can be drawn down into the burner compartment through the chase.

Don't worry it is very easy to feed the line back up when reinstalling.

Be sure not to bend or kink the line. We suggest a gentle coiling of the line and using some tape to keep it in a coil for shipping.

Burner removal

Below you will find the most common set up for the burner compartment.

Sometimes the main gas line will come in from the bottom as shown in the photo below,



in other cases, it can come in from the side.

With the thermostat sensing line removed we can now loosen the four screws and washers that hold the face plate of the burner to the casing, and then loosen the gas line "union nut". At this point the burner can be removed from the burner box by lifting up and out with care.

Reinstallation of the burner is the reverse of this procedure, after which all gas connections have been checked and the main gas feed is turned back on.

How to light your AGA Cooker

We are assuming that the main gas feed is turned on and all connections have been checked for leaks. Keep in mind that there will be air in the line that must be bled out before you can establish a pilot flame.

In this section of the manual, you will find the correct way to relight your AGA Cooker with the new Euro SIT valve.



You can see that the dot on the control is in line with the raised black line leading to the spark button. (We have marked this with a felt tip marker yours may not be marked black) This is the "control off"-starting position.



Position two is to turn the dial to the spark "star" to ready for lighting.

At this point there is no gas going to the burner.



We start gas to flow to the pilot by depressing the button in the “spark” position down.

As we are holding the control button down, we now depress the piezo spark button (to the left) multiple times to create a spark that lights the gas in the pilot.

Again keep in mind that the gas line may have air in it that needs to be bled out for some time. This can take upwards of several minutes until completed.

You will see the flame at the pilot though the window in the burner. Keep holding the burner control button down for over 30 seconds before releasing. Ensure the flame is still on. If it goes out wait 1 min before attempting to relight.

When the pilot is a light, and stays on, you can then turn the dial to the next position. As seen below.

This will light the main burner.



You can then continue to turn the control dial counterclockwise, so the indicator line (black line) is in line with the start of the green on the dial. In some instances, a venting draft is not established in the AGA and the flame on the main burner will blow itself out. Once the main burner is a light, look through the sight glass to ensure the flame is not “dancing/lifting “off the burner cone. If it is do not turn the control dial down, close the main gas shut off until the flow of gas drops the flame back onto the burner.

What we are doing is to lower the gas volume by turning the main gas down as if shutting it off. You will have to leave the main valve in this position for up to 6 hours for the AGA to warm up and establish a correct draft in the flue ways. After 6 or more hours you can open the main gas feed to full.

Adjusting to correct temperature.

Always leave your AGA over night to warm. First thing in the morning before anyone uses the AGA we want to check the heat indicator above the roasting oven door.



If it is below the line as shown, we then want to turn the dial up ever so slightly and leave it for 24 hours.

Check the AGA again first thing in the morning before use and adjust as required.

Once you have the indicator 1/16" or 1 mm above you are set.

We suggest you take some nail polish or paint and dab the control and cover to make a mark so that in future if you turn down your AGA for cleaning you know exactly where to turn the dial to bring it back up to the exact temperature.

Once this is set there is no need to adjust ever again.

Using your AGA will remove heat from the castings especially if you cook on top of the AGA, your burner will automatically modulate the flame size as required to keep replacing the lost heat. Using the ovens with the 80-20 rule of AGA cooking (80 percent in the ovens-20 percent or less on top) will help keep more heat in the casings and flame size lower.

If you have any question or are unsure of anything with your AGA please call us at Alpine Canada.com

604-980-8889, toll free 1-833-980-8889 or email us at service@alpinecanada.com

Happy AGA'ing

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